From the Chefs Corner

Balsamic Vinaigrette

Makes approximately 1 cup

Wash all produce prior to using

4 oz    Olive oil (light or 2\textsuperscript{nd} press)
1 oz    Canola oil
2 oz    Balsamic vinegar
1 oz    Red wine vinegar
1 clove Fresh garlic    minced
8 each Fresh basil leaves    picked & julienne
2 sprig “Upper Meadows Farm” Oregano picked & chopped
2 sprig Fresh thyme    picked
6 sprig “Upper Meadows Farm” Parsley picked & chopped
Dash    Sea Salt
Dash    Cracked Black Pepper
1 T    Sugar

In a mixing bowl, add garlic and herbs
Next, add both vinegars
Next add the oil slowly – whisk constantly
Add sugar, salt and black pepper
Taste to check seasonings
Always mix prior to pouring

Option – For a creamy- “emulsified” style use an electric hand mixer and “pulsate” a couple times to blend completely. Keep refrigerated.

t – teaspoon
T – tablespoon

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